
	<u>Yes</u>	<u>No</u>
PERSONNEL:		
1. At least one certified food handler for establishment.	_____	_____
2. Person-in-charge present at all times of operation.	_____	_____
3. At least one employee with foodborne illness prevention training who has primary oversight responsibility for food safety at an establishment.	_____	_____
4. Employees in good health with no open cuts/wounds.	_____	_____
5. HYGIENE:		
a. Eat (including gum chewing), drink and smoke in areas away from all food prep, service, storage, display and dishwashing areas (followed by handwashing at hand sink).	_____	_____
b. Hands washed by lathering with soap for at least 20 seconds followed by rinsing with clean hot water. Water must be 100°F.	_____	_____
c. Hands washed:		
i. When arriving for work.	_____	_____
ii. After touching one's face, hair, etc.	_____	_____
iii. After coughing, sneezing or using handkerchief or disposable tissue.	_____	_____
iv. When switching between working with raw and ready-to-eat food.	_____	_____
v. After handling soiled surfaces, equipment, or utensil.	_____	_____
vi. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.	_____	_____
vii. Directly before touching ready-to-eat food or food-contact surfaces.	_____	_____
viii. After engaging in other activities that contaminate hands.	_____	_____
ix. Before putting on gloves/when changing gloves.	_____	_____
d. Clothes clean, minimal jewelry worn (restricted to only a wedding band), fingernails clean and trimmed (no fake nails or nail polish).	_____	_____
e. NO BARE HAND CONTACT WITH READY TO EAT FOOD.	_____	_____
f. Aprons worn only in food prep areas. Aprons not worn while on break or while using bathroom.	_____	_____
ORGANIZATION/STORAGE:		
1. All toxic items (cleaners and medications) stored below and away from all food prep, service, storage, display and dishwashing areas.	_____	_____
2. Toxic items are properly labeled as to contents.	_____	_____
3. All personal and utility items stored in designated areas.	_____	_____
FOOD EQUIPMENT AND UTENSILS:		
1. All food and nonfood contact surfaces and equipment throughout establishment are smooth, durable, nonabsorbent (no bare wood), and easily cleanable.	_____	_____
2. All utensils are prescraped, washed, rinsed, and sanitized (in 50-100 ppm chlorine or 200 ppm quaternary ammonia solution for at least one minute) then air-dried.	_____	_____
3. Appropriate chemical test kits are provided, understood and used.	_____	_____
4. Wiping cloths stored in labeled bucket with 50-100 ppm chlorine or 200 ppm quaternary ammonia solution.	_____	_____
5. All equipment and surfaces are cleaned and sanitized daily.	_____	_____
6. All equipment and single service items are stored inverted, at least 6 inches off the floor and protected.	_____	_____

	<u>Yes</u>	<u>No</u>
WATER AND SEWAGE:		
1. All water/plumbing fixtures have hot and cold running water with no leaks.	_____	_____
2. Sewage disposal properly functioning and grease traps pumped out on regular basis.	_____	_____
3. All plumbing has proper air gap to prevent backflow.	_____	_____
TOILET/HANDWASHING FACILITIES:		
1. All handsinks accessible (not blocked) and used only for handwashing.	_____	_____
2. All restrooms have:		
a. Self-closing doors.	_____	_____
b. Covered waste can (in women's or unisex).	_____	_____
c. Soap, paper towels, toilet paper. (Keep in dispensers).	_____	_____
d. Mechanical ventilation.	_____	_____
GARBAGE/REFUSE:		
1. Lids closed on dumpsters and grease bins, located on cement or machine laid asphalt, and area clean and free of debris.	_____	_____
INSECT/RODENT CONTROL:		
1. All outer doors and drive thru windows must be self-closing (and kept closed) with no gaps on, under, or around doors, windows and other openings to the outside and have screening that is 16 mesh to the inch or greater.	_____	_____
2. No evidence of rodents or insects.	_____	_____
STRUCTURAL:		
1. All walls, floor, ceiling surfaces must be, smooth, durable, non-absorbent and easily cleanable (no acoustical ceiling tile).	_____	_____
2. All floors, walls and ceiling are clean.	_____	_____
3. Cove base is provided for all floor wall junctures.	_____	_____
4. No missing tile or cove base.	_____	_____
5. Walls, floor and ceiling without cracks or worn surfaces.	_____	_____
6. All lighting functioning properly in food service, storage, prep, display and dishwashing areas.	_____	_____
7. Shields and end caps provided for all lighting in food service, storage, prep, display, and dishwashing areas.	_____	_____
8. All rooms have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.	_____	_____

****Those items in bold refer to Critical items.**